



AN EQUAL OPPORTUNITY EMPLOYER – EQUAL OPPORTUNITY TO ALL REGARDLESS OF RACE, COLOR CREED, NATIONAL ORIGIN, ANCESTRY, SEX, MARITAL STATUS, DISABILITY, RELIGIOUS OR POLITICAL AFFILIATION, AGE OR SEXUAL ORIENTATION.

IT IS AN OBJECTIVE OF THE STATE OF CALIFORNIA TO ACHIEVE A DRUG-FREE WORKPLACE. ANY APPLICANT FOR STATE EMPLOYMENT WILL BE EXPECTED TO BEHAVE IN ACCORDANCE WITH THIS OBJECTIVE BECAUSE THE USE OF ILLEGAL DRUGS IS INCONSISTENT WITH THE LAW OF THIS STATE. THE RULES GOVERNING CIVIL SERVICE AND THE SPECIAL TRUST PLACED IN PUBLIC SERVANTS.

**CLASSIFICATION:** FOOD SERVICE TECHNICIAN I (2194)  
Various Tenures/Time Bases  
\$1929.00 - \$2343.00 (Based on Full-Time)

**LOCATION:** Dietary & Food Services

**FINAL FILE:** CONTINUOUS

**DUTIES & RESPONSIBILITIES:**

The predominant duties for this position include, but are not limited to:

- Sign in and report to Supervisor for assignment. Read menus for regular and modified therapeutic diets. Set up assigned stations with required serving equipment and utensils; dish up any special food items that can be set up ahead of serving time. In Hospital Kitchen, carefully serve food following diet tray cards and observing portion control. In Annexes, receive Transport Carts and load items into the retherm ovens or set up ahead of time for breakfast, dinner & supper. Assist in putting cold foods on the tables just prior to meal time (milk, etc.).
- In Hospital Kitchen, employees assigned to carts will load trays in carts and deliver with coffee, tea and hot water to 13 hospital wards. After each meal, disassemble tray line, returning usable food and supplies to proper place. Cover & return usable food items to Main Kitchen immediately. Empty food carts, clean thoroughly inside & out, arrange in storage area. Check water, soap and temperature in dish machine. Operate dish machine. Rack and load dishes; store in proper places.
- In Annexes: Ensure that diets are served correctly, pour coffee and water. Assist members in cutting meat, cracking eggs, butter toast and bread, refill coffee pots, etc. After each meal, return unused food/serving utensils to proper place. Clear tables of dirty dishes after meals. Place dry garbage outside in a proper receptacle. Place trays into Transport Carts to be returned to Hospital Kitchen for sanitizing. Clean all carts. Clean tables and chairs in dining room. Sweep dining room floor. Receive and assist in putting away supplies. Scrub floor in kitchen. Deliver nourishments to wards. Clean dishwasher, disposal and floors in area. Put dry garbage in a proper receptacle, clean & wipe interior and exterior of all equipment; dispose of garbage properly. Scrub and hose floors in kitchen including garbage room and Hospital Kitchen walk-in refrigerator. Wet mop storeroom twice weekly. Attend in-service training classes and regular monthly staff meetings. Assist dining room employees with any special clean up or extra jobs as requested. In Annexes: Return to Hospital with dishwashing.
- Other duties as related.

**SPECIAL PERSONAL CHARACTERISTICS:**

Sympathetic understanding of and willingness to work with the resident population of a State geriatric facility; personal cleanliness and freedom from communicable diseases.

**WHO MAY APPLY:**

Applications will be accepted from individuals with permanent State Service in the class of Food Service Technician I, or working in a class eligible for lateral transfer, reinstatement or list eligibility to this class. Priority consideration will be given to candidates on the SROA list. Applications will be subject to screening and only the most qualified will be interviewed.

**HOW TO APPLY:**

Candidates should submit a State Application (Std. 678) and resume to:

VETERANS HOME OF CA – YOUNTVILLE  
HUMAN RESOURCES – TESTING UNIT  
110 CALIFORNIA DRIVE  
YOUNTVILLE, CA 94599-1414

INQUIRIES:  
VOICE: (707) 944-4550  
TDD: (707) 944-4560  
WWW.CDVA.CA.GOV